



In your box

- 2 Garlic Cloves
- 2 oz. Baby Spinach
- 5 oz. Spaghetti
- 4 oz. Grape Tomatoes
- 1 Mini Baguette
- ½ cup Sun-Dried Tomato Pesto
- ½ oz. Slivered Almonds
- 🔥 ¼ tsp. Red Pepper Flakes

Customize It Options

- 12 oz. Diced Boneless Skinless Chicken Breasts
- 12 oz. Impossible Burger
- 10 oz. USDA Choice Sliced Flank Steak
- 8 oz. Shrimp

*Contains: milk, wheat, tree nuts (almonds)

You will need

Olive Oil, Salt, Pepper, Cooking Spray
Medium Pot, Baking Sheet, Colander

Minimum Internal Protein Temperature

145°	Steak	Pork	Lamb	Seafood
160°	Ground Beef		Ground Pork	
165°	Chicken		Ground Turkey	

Classic Meal Kit



Sun-Dried Tomato Pesto Spaghetti

with garlic bread

NUTRITION per serving—Calories: 775, Carbohydrates: 103g, Sugar: 9g, Fiber: 7g, Protein: 20g, Sodium: 1542mg, Fat: 32g, Saturated Fat: 3g
Processed in a facility that also processes peanut, tree nut, wheat, egg, soy, milk, fish, and shellfish ingredients.

*Nutrition & allergen information varies based on menu selection and ingredient availability. Review protein and meal labels for updated information.

Prep & Cook Time

25-35 min.

Cook Within

7 days

Difficulty Level

Intermediate

Spice Level

Mild

Before you cook

All cook times are approximate based on testing.

- If using fresh produce, thoroughly rinse and pat dry
- Preheat oven to **400 degrees**
- Bring 8 cups **water** and 2 tsp. **salt** to a boil in a medium pot
- Prepare a baking sheet with foil and cooking spray
- Ingredient(s) used more than once: **garlic, spinach**

Customize It Instructions

- Meatlovers! If adding protein, pat dry and season both sides with a pinch of **salt** and **pepper**. Cook with 1 tsp. **olive oil** in a large non-stick pan over medium-high heat. If using **diced chicken**, pat dry and stir occasionally until chicken reaches minimum internal temperature, 5-7 minutes. If using **shrimp**, pat dry and cook undisturbed until shrimp reaches minimum internal temperature, 2-3 minutes per side. If using **Impossible burger**, break up burger until heated through, 4-6 minutes. If using **flank steak**, separate into a single layer before patting dry. Stir occasionally until no pink remains and steak reaches minimum internal temperature, 4-6 minutes. Rest, 3 minutes. Add proteins to **pasta** as desired.



1. Cook the Pasta

- Once **water** is boiling, add **pasta** and cook until al dente, 8-10 minutes.
- Reserve ¼ cup **pasta cooking water**. Drain in a colander and rinse with **cold water**. Set aside. Reserve pot; no need to wipe clean.
- While pasta cooks, prepare ingredients.



2. Prepare the Ingredients

- Coarsely chop **tomatoes**.
- Halve **baguette** lengthwise.
- Stack two **spinach leaves**, roll up, and slice thinly across the width. (Reserve remaining whole spinach leaves for pasta.)
- Mince **garlic**.



3. Roast Tomatoes and Bake Garlic Bread

- Combine **tomatoes**, half the **garlic** (reserve remaining for bread), 2 tsp. **olive oil**, ¼ tsp. **salt**, and a pinch of **pepper** on one half of prepared baking sheet. Spread into a single layer on their half.
- Place **baguette** on other half of baking sheet, cut side up. Top evenly with 1 tsp. olive oil, remaining garlic, and a pinch of salt and pepper.
- Roast in hot oven until baguette is toasted and lightly browned and tomatoes have softened, 7-10 minutes.



4. Finish the Pasta

- Return pot used to cook pasta to medium heat and add 1 tsp. **olive oil**. Add **whole spinach leaves** and ¼ tsp. **salt** to hot pot and stir until just wilted, 30-60 seconds.
- Stir in **sun-dried tomato pesto** until warmed through, 30-60 seconds.
- *If too dry, add pasta cooking water, 1 Tbsp. at a time, until desired consistency is reached.*
- Remove from burner and stir in **pasta** and **roasted tomatoes** until combined.



5. Finish the Dish

- Plate dish as pictured on front of card, garnishing with **slivered almonds**, **red pepper flakes** (to taste), and **thinly sliced spinach**. Bon appétit!